IN THE CLAIMS:

Kindly amend the claims, without prejudice, without admission, without surrender of subject matter, and without any intention of creating any estoppel as to equivalents, as follows:

1-37. Cancelled.

38. (Previously Amended) A method of preparing a baked product having improved pore homogeneity and reduced average pore diameter, relative to a baked product without addition of a polypeptide, the method comprising adding a polypeptide having lipase activity; wherein said polypeptide is a triacylglycerol hydrolyzing enzyme; and wherein said polypeptide is capable of hydrolyzing glycolipids that are present in a flour to the corresponding galactosyl monoglycerides, wherein said polypeptide is capable of hydrolyzing at least 10% of galactosyl diglycerides present in a flour dough to monoglycerides.

39. (Cancelled)

40. (Original) A method according to claim 38, comprising adding to the dough the polypeptide in an amount that results in a reduction of the average pore diameter in the crumb of the bread made from the dough by at least 10%, relative to a bread which is made from a bread dough without addition of the polypeptide.

41. (Original) A method according to claim 38, comprising adding to the dough the polypeptide in an amount that results in an increase of the pore homogeneity in the crumb of the bread made from the dough by at least 5%, relative to a bread which is made from a bread dough without addition of the polypeptide.

42. (Original) A method according to claim 38, comprising adding to the dough the polypeptide in an amount that results in an increase of the gluten index in the dough of at least 5%, relative to a dough without addition of the polypeptide, the gluten index being determined by means of a Glutomatic 2200 apparauts.

43. (Previously Amended) A method according to claim 38 wherein the polypeptide is added to the dough in an amount which is in the range of 5,000-30,000 lipase units (LUS) per kg flour.

44. (Original) A method according to claim 38 wherein an emulsifier is added to the dough.

45. (Previously Amended) A method of improving the stability of a gluten network in a dough, imparting improved pore homogeneity, reducing pore diameter of a baked product

made from the dough or a combination thereof, relative to a dough without addition of a polypeptide, comprising adding to the dough:

a polypeptide wherein said polypeptide is capable of hydrolyzing glycolipids that are present in a flour to the corresponding galactosyl monoglycerides, wherein said polypeptide is capable of hydrolyzing at least 10% of galactosyl diglycerides present in a flour dough to monoglycerides; or,

a polypeptide prepared by transforming a host cell with a recombinant DNA molecule comprising a nucleotide sequence coding for a polypeptide wherein said polypeptide is capable of hydrolyzing glycolipids that are present in a flour to the corresponding galactosyl monoglycerides, wherein said polypeptide is capable of hydrolyzing at least 10% of galactosyl diglycerides present in a flour dough to monoglycerides, the host cell being capable of expressing the nucleotide sequence coding for the polypeptide, cultivating the transformed host cell under conditions where the nucleotide sequence is expressed and harvesting the polypeptide.

46. (Previously Amended) A method according to claim 45, wherein the gluten index in the dough is increased by at least 5%, relative to a dough which is made without addition of the polypeptide wherein said polypeptide is capable of hydrolyzing glycolipids that are present in a flour to the corresponding galactosyl monoglycerides, wherein said polypeptide is capable of hydrolyzing at least 10% of galactosyl diglycerides present in a flour dough to monoglycerides; or, wherein the polypeptide is prepared by transforming a host cell with a recombinant DNA molecule comprising a nucleotide sequence coding for a polypeptide wherein said polypeptide is capable of hydrolyzing glycolipids that are present in a flour to the corresponding galactosyl monoglycerides, wherein said polypeptide is capable of hydrolizing at least 10% of galactosyl diglycerides present in a flour dough to monoglycerides, the host cell being capable of expressing the nucleotide sequence coding for the polypeptide, cultivating the transformed host cell under conditions where the nucleotide sequence is expressed and harvesting the polypeptide, the gluten index being determined by means of a Glutomatic 2200 apparatus.

47. (Previously Amended) A dough improving composition comprising a polypeptide wherein said polypeptide is capable of hydrolyzing glycolipids that are present in a flour to the corresponding galactosyl monoglycerides, wherein said polypeptide is capable of hydrolyzing at least 10% of galactosyl diglycerides present in a flour dough to monoglycerides, and at least one further conventional dough additive component.

48. (Cancelled)

49. (Cancelled)

50. (Currently Amended) A method of preparing a dough comprising adding to dough ingredients an enzyme that hydrolyzes compounds including a triglyceride, a glycolipid, and a phospholipid, wherein said enzyme is capable of hydrolyzing at least 10% of galactosyl diglycerides present in a flour dough to monoglycerides.

51. (Currently Amended) A method for preparing bread comprising preparing a dough comprising adding to dough ingredients an enzyme that hydrolyzes compounds including a triglyceride, a glycolipid, and a phospholipid; wherein said enzyme is capable of hydrolyzing at least 10% of galactosyl diglycerides present in a flour dough to monoglycerides; and baking the dough.

52. (Cancelled)

53. (Previously Added) A dough prepared according to the method of claim 50.

54. (Currently Amended) In a dough wherein the improvement comprises the dough including an enzyme that hydrolyzes compounds including a triglyceride, a glycolipid, and a phospholipid, wherein said enzyme is capable of hydrolyzing at least 10% of galactosyl diglycerides present in a flour dough to monoglycerides.

55. (New) A dough improving composition according to claim 47, wherein the further dough additive component is an emulsifying agent.

56. (New) A dough improving composition according to claim 55, wherein the emulsifying agent is selected from the group consisting of monoglycerides, diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, and lecithins.

57. (New) The method of claim 44, wherein the emulsifier is selected from the group consisting of monoglycerides, diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, and lecithins

58. (New) The method of claim 45, wherein an emulsifying agent is further added to the dough.

59. (New) The method of claim 58, wherein the emulsifying agent is selected from the group consisting of monoglycerides, diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, and lecithins.

60. (New) The method of claim 46, wherein an emulsifying agent is further added to the dough.

61. (New) The method of claim 60, wherein the emulsifying agent is selected from the group consisting of monoglycerides, diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, and lecithins.